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BUREAU OF HOME ECONOMICS
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Yield of standard wholesale cuts of beef¹ in percentage of carcass, according to commercial grade²

(These figures are based on data published by Missouri and Illinois Agricultural Experiment Stations)

Cuts	Common	Medium	Good	Choice and prime
	per cent	per cent	per cent	per cent
Fore quarter.....	51.5	51.5	51.5	51.5
Chuck and neck ³	27.7	26.4	25.4	23.6
Trimmed chuck ³	26.1	25.0	24.1	22.5
Neck.....	1.6	1.4	1.3	1.1
Plate and brisket.....	10.2	11.5	12.6	14.4
Fore shank.....	4.9	4.6	4.3	3.9
Rib.....	8.7	9.0	9.2	9.6
Hind quarter.....	48.5	48.5	48.5	48.5
Whole round.....	27.2	25.4	24.1	22.0
Rump.....	3.2	3.5	3.7	4.0
Round.....	20.1	18.4	17.1	15.2
Hind shank.....	3.9	3.5	3.3	2.8
Whole loin.....	18.5	19.6	20.5	21.7
Loin (loin end and short loin).....	17.2	17.4	17.7	18.0
Kidney knob.....	1.3	2.2	2.8	3.7
Kidney.....	0.4	0.4	0.3	0.3
Kidney fat.....	0.9	1.8	2.5	3.4
Flank.....	2.8	3.5	3.9	4.8

- 1 Standard Chicago cuts were used. Except for slight differences, particularly in the fore quarter, these cuts correspond to the ones illustrated in U. S. Dept. Agr., Dept. Circ. 300, "Commercial Cuts of Meat."
- 2 Figures refer to typical animals of each grade.
- 3 Shoulder clod is included.

